

Standardized Recipe Form

Recipe Name Cornflake Cookies Category Dessert Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by-step</i> instructions, the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Margarine, Gold-n-Sweet Sugar, granulated Sugar, brown Egg, whole, raw, fresh (or frozen eggs*) Vanilla extract AP Flour* Whole wheat flour* (or Local) Baking powder, double-acting Baking soda Salt, table Coconut meat, dried, sweetened, flaked Cereal, Corn Flakes	¾ cup + 2 Tbsp 2/3 cup + 1 3/8 tsp 2/3 cup + 1 3/8 tsp 1 3/8 large 5/8 tsp 1 1/3 cup + ½ Tbsp 2/3 cup + 1 3/8 tsp 3/8 tsp 5/8 tsp 3/8 tsp 1 1/3 cup + ½ Tbsp 2 1/8 cup	1 2/3 cup + 1 Tbsp 1 1/3 cup + ½ Tbsp 1 1/3 cup + ½ Tbsp 3 large 1 3/8 tsp 2 ¾ cup + ½ Tbsp 1 1/3 cup + ½ Tbsp 5/8 tsp 1 3/8 tsp 5/8 tsp 2 ¾ cup + ½ Tbsp 4 ¼ cup	1. Cream together margarine, sugar and brown sugar. 2. Add eggs and vanilla and mix thoroughly. 3. Add dry ingredients and mix thoroughly. 4. Add coconut and cornflakes. Mix well—dough will be a little stiff. 5. Preheat convection oven to 350°. Line sheet pans with paper liner. Using #40 scoop, portion dough onto sheet pans. Bake for 8 to 10 minutes until golden brown turning pans once if necessary for even browning. Let cool and remove from pan.

Serving Size 1 cookie Pan Size _____

Yield _____ Number of Pans _____

Meal Pattern (Based on Serving Size): _____

_____ Meat/Meat Alternative

_____ Fruit/Vegetable

1 Grains/Breads

Oven Temperature & Baking Time:

Temperature _____ Minutes _____

Conventional _____

Convection 350 8-10

If available, **Nutrition Analysis:** **Serving Size:** _____

79 Calories 2.06 Saturated Fat (g) 0.0 Vitamin C (mg)

0.94 Protein (g) 78 Sodium (mg) 148 Vitamin A (IU)

3.89 Total Fat (g) 0.52 Fiber (g) 5 Calcium (mg)

39.8 Calories from Total Fat 0.27 Iron (mg)

This recipe is from Cindy Giese at Lewistown Public Schools, Lewistown, Montana.